

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 2203 (2011) (English): PACKAGED MEAT CONTAINING
VEGETABLES AND SAUCE (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)

مشروع نهائي

GSO 5/FDS..... / 2011

اللحوم المعبأة المحتوية على خضراوات وصلصة
PACKAGED MEAT CONTAINING
VEGETABLES AND SAUCE

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها،
لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد
اعتمادها من مجلس إدارة الهيئة الخليجية.

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by (**KINGDOM OF Saudi ARABIA**)

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No..../....held on / / / H , / / G

PACKAGED MEAT CONTAINING VEGETABLES AND SAUCE

Date of GSO Board of Directors' Approval :
Issuing Status :

PACKAGED MEAT CONTAINING VEGETABLES AND SAUCE

1. SCOPE AND FIELD OF APPLICATIONS

This standard is concerned with meat beef, buffalo, camel, mutton or goat contained in a suitable containers with vegetables or sauce or both and packaged in a suitable container.

2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labelling of Pre-Packaged Foods”.
- 2.2 GSO 592 “Methods of Sampling for Meat and Meat Products”
- 2.3 GSO 996 “Beef, Bufflo, Mutton and Goat Fresh Meat”.
- 2.4 GSO 1794 “Hermetically Sealed Round tin Cans Used for Canning Foodstuffs”.
- 2.5 GSO 655 “Methods of Microbiological Examination of Meat, Fish and Shellfish”.
- 2.6 GSO 997 “Beef , Buffalo , Mutton and Goat Chilled and Frozen”.
- 2.7 GSO 20 “Methods for Determination of Contaminating Metallic Elements in Foodstuffs”.
- 2.8 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.9 GSO 22 “Methods of Test for Coloring Materials Used in Foodstuffs”.
- 2.10 GSO ISO 1443 “Meat and Meat Products- Determination of Fat Content”.
- 2.11 GSO ISO 937 “Meat and meat products -Determination of nitrogen content (Reference method).”
- 2.12 GSO 88 “Meat and Meat Products- Determination of Chloride Content (Reference Method)”.
- 2.13 GSO 91 “Meat and Meat Products- Determination of Moisture Content .
- 2.14 GSO ISO 2918 “Meat and Meat Products- Determination of Nitrite Content (Reference Method).
- 2.15 GSO 590 “Microbiological Methods for Food Examination: Commercial Sterility Test for Canned Food”.
- 2.16 GSO 993 “Animal Slaughtering Requirements According to Islamic Law”.
- 2.17 GSO 834 “Fresh, Chilled and Frozen Camel Meat”.
- 2.18 GSO 839 “Food Packages Part 1– General Requirements”.
- 2.19 GSO 1016 “Microbiological Criteria for Foodstuffs – Part 1”.

- 2.20 GSO 988 “Limits of Radioactivity Levels Permitted in Foodstuffs Part 1”.
- 2.21 GSO 998 “Detection Methods of Allowed Limits of Radioactivity Levels in Foodstuffs”.
- 2.22 GSO/CAC 193 " General Standard for contaminants & toxins in food ".
- 2.23 GSO CAC/MRL 02 " Maximum Residue Limits for Veterinary Drugs in Food".

GSO to be approved by the Organization concerning:

- 2.24 “Detection of Pork Meat in Foodstuffs”.
- 2.25 “Detection of Lard in Food Stuffs”.
- 2.26 “Maximum Level of Pesticides Residues Permitted in Agricultural and Food Products – Part 3”.
- 2.27 “Detection and Determination of veterinary drugs in food ”

3. DEFINITIONS

- 3.1 Packaged meat: product prepared from cuts Chilled or frozen minced beef, buffalo, camel, mutton or goat meat and contained in a suitable container and subjected to heat treatment.
- 3.2 Packaged meat containing vegetables. Packaged meat (3.1) containing fresh or preserved vegetables.
- 3.3 Packaged meat containing sauce: Packaged meat (3.1) containing sauce .
- 3.4 Packaged meat containing vegetables and sauce: Packaged meat (3.1) containing vegetables and sauce.

4. CLASSIFICATION

- 4.1 Packaged meat with vegetables
- 4.2 Packaged meat with sauce.
- 4.3 Packaged meat with vegetables and sauce.

5. REQUIREMENTS

The following requirements shall be met in packaged meat mixed with vegetables and sauce:

- 5.1 The meats used to produce the product shall be derived from animals slaughtered according to GSO standard mentioned in (2.16).
- 5.2 The product shall be prepared according to the hygienic regulations stated in GSO standard mentioned in (2.8).
- 5.3 The product shall be completely free from pork and lard or their derivatives.
- 5.4 The meat used for processing the product shall be in compliance with GSO standard mentioned in (2.3, 2.6 and 2.17).

- 5.5 The meat used for processing shall be from one type.
- 5.6 The added fat of animal origin must be from the same type of meat used in manufacturing of the product.
- 5.7 The products shall be free from dirt, signs of spoilage and undesirable odors.
- 5.8 The products shall be free from cartilages, bones, tendons and blood vessels that appear with blood collections.
- 5.9 The product shall be free from muzzle, ears, lips, mucous membrane, genital system, lungs, stomachs, intestines and bladder.
- 5.10 The product shall be free from artificial coloring materials
- 5.11 The percentage of meat in the net weight of the product shall not less than 45%.
- 5.12 The fat content in the final product shall not be more than 25%.
- 5.13 The sodium chloride content in the final product shall not exceed 3%.
- 5.14 Total volatile nitrogenous compounds shall not exceed 20 mg/ 100 g of sample.
- 5.15 The toxins and contaminants limits shall comply with those maximum limits mentioned in Gulf standard stated in item (2.22).
- 5.16 The sodium and/or potassium nitrite content in the final product shall not exceed 125 ppm Calculated as sodium nitrite.
- 5.17 Additives:
- 5.17.1 Iso-ascorbic acid and its sodium and potassium salts should be estimated either individually or combined as ascorbic acid only where it should not exceed 550 ppm .
- 5.17.2 Erythrobric acid and its salts from sodium and potassium shall not exceed more than 550 ppm singly or combined.
- 5.17.3 Mono-,di-or ploy-sodium and potassium phosphate expressed as P2O5 and shall not exceed more than 3000 ppm, singly or combindly.
- 5.17.4 Monosodium glutamate shall not exceed more than 5000 ppm.
- 5.17.5 Spices may be added according to good manufacturing practice.
- 5.17.6 Vegetables and sauce according to good manufacturing practice (GMP).
- 5.18 Microbiological criteria shall not exceed the limits stated in GSO standard mentioned in (2.19).
- 5.19 The limits of pesticides residues shall not exceed the limits stated in item (2.26).
- 5.20 The limits of radioactivity levels Shall not exceed the maximum limits stated in item (2.20).
- 5.21 The limits of Veterinary Drugs shall not exceed the limits stated in GSO standard mentioned in item (2.23).

- 5.22 Imported packaged and minced meat containing vegetables and sauce shall in addition to items from 5.1 to 5.21, meet the following requirements.
- 5.22.1 It is forbidden to import packaged meat containing vegetables and sauce from any country where there are epidemic diseases as defined in the Quarantine rules of the Gulf except after obtaining advance permission from the concerned authorities.
- 5.22.2 The imported lot shall be accompanied by certificate approved and ratified by the Gulf consulates, or their representatives indicating that the meat used in minced meat processing is from animals slaughtered according to Islamic rules, as well as the date of slaughtering, animal type and the product has been found free from infectious diseases and fit for human consumption.
- 5.22.3 The imported lot shall be accompanied with a certificate of the country of origin indicating the country from which the product is imported, approved and ratified by the Gulf consulates or its representative.

6. SAMPLING

Samples shall be taken according to the GSO standard mentioned in (2.2).

7. METHODS OF TESTING AND EXAMINATION

All necessary tests shall be carried out on the representative sample taken according to item (6) to determine its compliance with this standard.

- 7.1 Microbiological tests shall be carried out according to GSO standard mentioned in (2.5).
- 7.2 Physical contamination such as metals shall be determined according to GSO standard mentioned in item (2.7).
- 7.3 Detection of colour additives shall be carried out according to GSO standard mentioned in (2.9).
- 7.4 Total fat content shall be determined according to GSO standard mentioned in (2.10).
- 7.5 Total nitrogen content shall be determined according to GSO standard mentioned in (2.11).
- 7.6 Sodium chloride content shall be determined according to GSO standard mentioned in (2.12).
- 7.7 Moisture content shall be determined according to GSO standard mentioned in (2.13).
- 7.8 Nitrite content shall be determined according to GSO standard mentioned in (2.14).
- 7.9 the effectiveness of commercial sterilization shall be determined according to GSO standard mentioned in (2.15).

- 7.10 Detection of limits of radioactivity levels shall be carried out to GSO standard mentioned in (2.21).
- 7.11 Detection of veterinary drugs shall be carried out according to GSO standard mentioned in (2.27).
- 7.12 Detection of pork meat shall be carried out according to GSO standard mentioned in (2.24).
- 7.13 Detection of lard shall be carried out according to GSO standard mentioned in (2.25).

8. PACKAGING, TRANSPORTATION AND STORAGE:

The following shall be met in product canning, transportation and storing.

8.1 Canning

Without prejudice to the provisions of GSO standards mentioned in items 2.4 and 2.18, the following shall be met:

- 8.1.1 Cans used for canning the product shall be suitable, hygienic and shall preserve the quality and safety of the product. The internal surface of the can shall be enamelled with an enamel suitable for meat and be free from black spots and erosion.

8.2 Transportation and storage

- 8.2.1 Canned minced meat shall be transported and stored at a temperature not exceeding 25°C.
- 8.2.2 Expiration date Shall not be more than than 12 months from the date of processing.

9. MARKING

Without prejudice to what is stated in the GSO standard mentioned in (2.1) the following information shall be clearly declared on the cans;

- 9.1 Product name and type of meat used.
- 9.2 Fat percentage clearly shown with bold letters.

REFERENCES

Gulf Standard
GSO 1816/2007

Minced meat

Egyptian Standard
2097 / 2005

Minced meat mixed with soyabean protein.

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Thornton's Meat Hygiene, Seventh edition.
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S.J. Palling , 1980.
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Applied Science Published Ltd
Ripple Road, Barking, Essex, England.